

**THE TULALIP TRIBES**  
**TGO/QCC/BINGO**  
**Job Description**  
**“Re-Advertisement”**

**JOB TITLE:** Fine Dining Server

**POSITION NUMBER:** TGO-238-06

**NOTE:** Sections in box are minimum requirements that all applicants must have to be considered for this job. These requirements must be stated on your application form to be considered for this position.

The Tulalip Tribes publicly announces that Indian Preference in hiring shall apply to Tulalip Tribal job opportunities.

**EDUCATION:**

- ☐ High School Diploma or GED equivalent preferred.
- \*If applicant does not meet education requirement, employer will allow 6 months from date of hire to meet this job requirement, as a condition of employment.

**SKILLS:**

- ☐ Must have good grooming habits and manners.
- ☐ Must be able to follow specific instructions.
- ☐ Knowledge of alcoholic beverages.
- ☐ Good communication skills.
- ☐ Must have basic math skills. (Test required)
- ☐ Excellent customer relations skills.
- ☐ Ability to perform tableside service, including cooking with live flames.

**EXPERIENCE:**

- ☐ Minimum of one (1) year of food serving experience, in fine dining service, or three (3) years server experience in a full service restaurant.
- ☐ Minimum of one (1) year experience serving alcoholic beverages and bottled wine service.

**OTHER REQUIREMENTS:**

- ☐ Must be 18 years of age or older. \*(Attach documentation with application)
- ☐ Must be well groomed.
- ☐ Must be able to obtain and hold a Food Handler's permit within 60 days from date of hire.
- ☐ Must be able to obtain and hold a Class 12 or 13 Liquor permit within 60 days from date of hire.
- ☐ Must be flexible to work all venues in a similar position.
- ☐ Must be willing to obtain certification through the National Restaurant Association SERV SAFE program.
- ☐ Will be responsible for the deliverance of the highest level of customer service to guests, VIP's, and co-workers.
- ☐ Must attend mandatory guest service training.
- ☐ Must be flexible to work both Casino sites, the "New" Tulalip Casino and the Quil Ceda Creek Casino.
- ☐ Must be able to obtain a Class II certification, and be licensed, with the Tulalip Tribal Gaming Agency.
- ☐ Must be able to work any shift assigned to include days, swing, grave, weekends, and/or holidays.
- ☐ Must have successful employment history with the Tulalip Tribes and/or other employers.

**Physical Characteristics and/or Prerequisites:**

- ☐ Must be able to stand and/or walk for prolonged periods of time.
- ☐ Strength to lift objects weighing from 20-40 lbs on an occasional basis.
- ☐ Strength to lift 10-20 lbs. on a regular basis.
- ☐ Tolerance to be exposed to a smoke filled environment.
- ☐ Manual finger dexterity in clearing and setting tables.
- ☐ Tolerance to be exposed to cleaning solvents and detergents on a daily basis.

**Tribal Department:** Food & Beverage

**Employee Classification:** Non-exempt

**Job Summary:** Fine Dining Consultant offers friendly, professional, quality service to all guests. Provides expert knowledge in the Sequence of Service, menu items and preparation, including wine selection and service.

**Employee Reports To:** Fine Dining Captain or designee

**Extent of Job Authority:** Works with Supervisor, head chef/guest chef, host person, and bus person to ensure proper dining room procedures and standards are being followed. Helps to ensure quality customer service and satisfaction.

**Specific Duties Performed:**

1. Pre busses, assists in the clearing and resetting of tables as needed. Ensures all chairs, floors, and work areas are clean and presentable at all times.
2. Greets guests in a professional and friendly manner.
3. Presents water and gift of friendship.
4. Perform tableside service, cooking with live flame.
5. Assists all positions as necessary to promote positive teamwork.
6. Helps maintain a clean and presentable work and customer friendly environment.
7. Performs all side work duties as assigned or requested by Captain, Lead or Shift Manager.
8. Understands and executes the proper Sequence of Service.
9. Works closely with food Expeditor and Chefs to ensure quality service and plate presentation.
10. Will study and learn menu items and preparations, including features, beverages, wines, and wine service.
11. To perform the position of food runner as needed.
12. Must learn POS system.
13. Knows all health and safety practices and procedures, including HAACP standards.
14. Performs all other duties as deemed necessary or requested by the Captain, Lead, or Shift Manager.

**Terms of Employment:** This is a Regular part-time position requiring 40 hours per week or 2080 hours per year.

**Pay Range:** \$8.58 per hour

**Opening Date:** October 5, 2006

**Closing Date:** October 13, 2006 at 4:00 p.m.

**Please return your completed application and required documents to the Tulalip Casino Receptionist by the closing date and time. \* Required documents must be submitted prior to interviewing.**